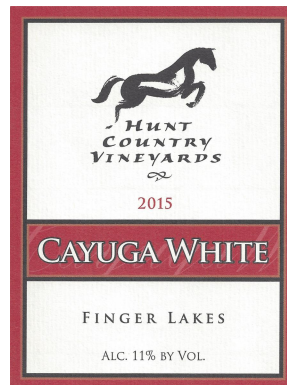




Cayuga White 2015

Grapes and vineyards. 100% Cayuga White
(Burlee Farms, Williamson, NY)
Harvest Date. September 21, 2015

Dir. of Winemaking. Jonathan Hunt
Winemaker. Brian Barry
Fermentation. CEG (Epernay II)
yeast at 65°F
Aging. Stainless steel
Residual Sugar. 1.3%
Alcohol. 11% by Vol.
Total Acidity. 7.5 g/L
pH. 3.2
Closure. Diam agglomerated cork
Bottled. June 7, 2016
Appellation. Finger Lakes
Production. 384 cases
(estate-grown and -bottled)



Serving Facts: Serving size: 5 fl oz (147mL); Servings per container: 5; **Amount Per Serving:** Alcohol by volume: 11%; Fluid ounces of alcohol: 0.6; Calories: 125; Carbohydrates: 21.7g; Fat: 0g; Protein: 0g.

Comments by Art Hunt.

Cayuga White is a hybrid French-American grape developed by Cornell University agronomists in 1962, their first variety released specifically for producing wine. It is a vigorous and fairly disease-resistant grape, and happily its sensitivity to extreme cold has not been an issue with our milder Finger Lakes winters in recent years. Our *Cayuga White* wine was among the seven we introduced in 1982, our very first vintage!

Tasting Notes by Joyce Hunt.

Crisp and refreshing, *Cayuga White* has hints of apples and peaches and a touch of sweetness. Delicious on its own, *Cayuga White* also complements a wide variety of savory hors d'oeuvres and Japanese, Chinese, Indian and Thai cuisine. Serve chilled.